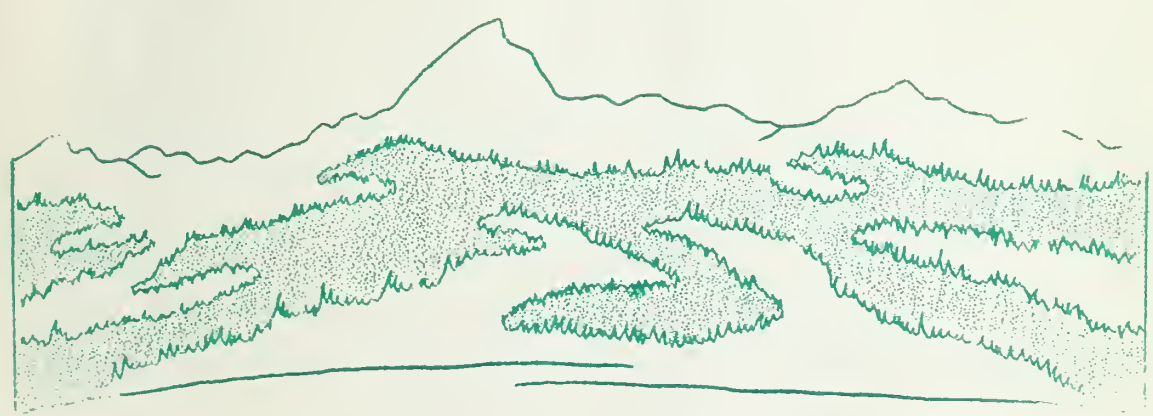


S
616.80025
I32
1971 win

STATE DOCUMENTS
1971

THE MONTANA MAVERICK



THE BIG SKY COUNTRY

WINTER

1971

Montana State Library



3 0864 1006 6026 8

THE MONTANA MAVERICK

A publication of Warm Springs State Hospital, Warm Springs, Montana

Stanley J. Rogers, M. D. - Superintendent

ADVISORY STAFF

Jack Balcombe

Miguel Gracia, M. D.

Edward Gendle

Raymond Gregory

James Sriver

Charles DeWitt, M. D.

Louis W. Wurl-----Editor

Mrs. Violet Beck-----Managing Editor

Production and Circulation-----Activity Therapies Department
with the assistance of patients
and volunteers.

The Editor reserves the right to revise articles submitted for publication to coincide with space limitations. The opinions expressed in items do not necessarily reflect the views of the hospital administration. All articles sent to the MONTANA MAVERICK should be signed by the writer.

ARE YOU SAFETY CONSCIOUS?

You have heard about the new angel who said as he straightened his halo, "You know, I worked thirty years in that hospital and had only one accident."

No, it wasn't this hospital, but it may take only one accident to give anyone of us a halo or hurt us so badly that we may be laid up for weeks or even months.

In the best interest of our patients and to insure high standards of care within Warm Springs State Hospital at all times, a Safety Committee has been formed.

To you who are not members of the Safety Committee I need not point out that we are all concerned about the safety of our employees and patients. It is very painful to be hurt. It is also expensive, and, when we are off duty, life is harder for our families.

In all fields of human endeavor, there is a continually increasing need for advanced information and knowledge. This we hope your Safety Committee will provide.

Persons physically or mentally disabled or under restraint deserve the highest degree of safety that is reasonable to provide. Therefore, I charge each and every one to set as your personal goal the proposition that today and every day is "Safety First" day.

We all try to make this a safe and happy place to work, and we know that you will be doing your part better and more efficiently if you will become aware of safety precautions that we are taking and expect you to take.

A good hospital slogan is "Keep Alert and You Won't Get Hurt".

I wish for all of you cheerful and pleasant working relationships over a long period during which you will be alert, unhurt, and in the pink of health.

M. E. Lindburg
Assistant Superintendent

THE BUSINESS OFFICE

Statistics are generally very boring reading to most people, however, statistics constitute the prime function of the business office when we are dealing with approximately 700 employees, 1200 patients, and budget for the current biennium of approximately \$12,822,122.

Warm Springs State Hospital functions within integrated programs as follows:

Administration: Payroll, purchasing, patient deposits, medical records, switchboard, and supply.

Care & Custody: Primarily relates to patient care. Within this program is the nursing staff, physicians, psychiatrists, psychologists, activity therapies, social service, and special services.

General Service & Physical Plant: This department is primarily concerned with maintenance, i.e. buildings, electrical, plumbing, carpentry, and all related repairs. Ancillary services include housekeeping, laundry, and food service. Maintenance constitutes a serious problem in many of our buildings due to their age and obsolete wiring and plumbing.

Education of Handicapped Children: As the name implies this program concerns itself working with the handicapped children. Generally Federal Funds finance this activity. Curriculum is similar to standard educational subjects with pace contingent on the ability of the students.

Division of Mental Hygiene: Currently there are three Mental Hygiene Clinics located in Great Falls, Butte, and Billings, and two Comprehensive Mental Hygiene Centers located in Glasgow and Missoula. These provide service and assistance to emotionally disturbed individuals in these cities and in some cases effect referral to Warm Springs if additional treatment is indicated.

Coffee Shop and Canteen: Canteen is operated for use by patients only in which they can make small purchases of cokes, ice cream, candy, smoking tobacco, etc. Coffee Shop is operated for use by the patients, hospital employees and general public. Breakfast, lunch, and dinners may be purchased along with such sundry items as are sold in the canteen. These units are set up on a revolving fund basis with all expenditures being met from income.

Alcoholic Treatment Program: The A. T. & R. Program is presently operated with twelve employees. During the Fiscal Year 1969-1970, 424 men and 89 women completed the treatment program. This program is currently housed at the Galen State Hospital.

Raymond W. Gregory
Business Manager

THE PSYCHIATRIC MEDICAL RECORD

The Psychiatric Medical Record is a legal document used as a means of communication for good patient care, documentary evidence of the patient's illness and treatment, and provides a means for review and evaluation of diagnostic studies, care, and treatment provided by the various services of the hospital.

The component parts of The Psychiatric Medical Record are much the same as those required in a general hospital, with the addition of special psychiatric studies and treatment. Identifying information, medical and psychiatric history, physical examination, x-ray and laboratory reports, doctor's orders, progress notes, nurse's records and a discharge summary are all a standard part of the record. In addition, the record may also contain medical-surgical consultation notes, psychological testing results, electroencephalograph reports, neurological consultation results, electrocardiograph reports, dental records, and various therapy reports.

During the patient's hospitalization at Warm Springs, which may be from a few days to several years, the record is an important link of communication used for coordinating physical and mental care, and evaluating the patient's progress and response to various therapies. A short-term patient record often contains just a few pages of material, while records of patients who have been hospitalized for many years usually run to several volumes. In addition to medical and psychiatric forms, legal commitment papers, movement records, correspondence, clothing lists, treatment permits and a variety of other pertinent material is also filed in the record.

In an effort to keep bulk to a minimum and to insure that all necessary information is being recorded, a continuing program of record analysis and forms revision is necessary.

After discharge of a patient information may be abstracted from the record for use by the patient's physician, mental health clinics, etc., thereby insuring the continuity of care. The patient may also desire documented evidence of illness and treatment for insurance purposes, disability claims, etc. Due to the nature of the information recorded, however, the confidentiality of the record must be protected, and information is released only to authorized persons or agencies with the consent of the patient.

Statistics gathered from the medical records often reflect trends which may be of importance in planning future treatment programs. The properly completed psychiatric medical record, therefore, is of value not only to the patient and physician at the time of treatment, but is also a source of valuable data for the entire mental health field.



Digitized by the Internet Archive
in 2014

http://archive.org/details/montanamaverick1971mont_2

VOCATIONAL EDUCATIONAL OPPORTUNITIES

With the assistance of the Vocational Education Section of the State Department of Public Instruction we have been able to offer some specialized training programs in Consumer-Homemaking Education and in Business Studies. Both are reimbursement type programs, designed primarily for adults who can benefit from training in these areas. The certified teachers giving instruction are Mrs. Kathy Bryan and Miss Nancy Mandelko.

The Consumer-Homemaking Education Project provides an opportunity for hospitalized women to learn new skills or relearn old skills needed in the homemaking area. This includes units on: personal appearance, grooming, clothing, buying, cleanliness in the home, meal planning and other related subjects.

An independent living experience is an integral part of the Consumer-Homemaking Project. The patients, when accepted for this part of the program, move into a four-bed dormitory on Unit 85. The ladies are responsible for maintaining acceptable standards of housekeeping, both in the dormitory and in the living room, dining room, and kitchen areas that are a part of the physical facilities. Meals are planned, groceries are ordered and picked up at the commissary, meat is procured from the butcher shop, the meals are prepared, all on an individual assignment basis. The ladies take turns with the various duties so that each has first hand experience in all areas of responsibility. Each client is responsible for her own laundry. In addition to these activities of daily living, each of the individuals has a half-day industrial therapy assignment. The instructor meets with the ladies several times daily for instruction, planning and supervision.

A business studies program, Typing and Related, has been designed to provide training for general office work in the business field. Some students use this program to reinforce existing skills, while others learn new business skills needed for full or part time employment. Such course work as beginning and advanced typing, business machine operation, record keeping, filing, collating, communications and planning for employment, are offered. The course, taught by a certified instructor, can provide the work skills that will make the client a prospect for employment. In some cases the students will wish to continue with a more specialized training program outside of the hospital, possibly with the assistance of the Division of Vocational Rehabilitation or some other agency.

Vocational education programs such as the homemaking and business studies courses may be the means of assisting some hospitalized psychiatric patients to assume a more active and participating role in either the home or the employment world, or both.

CONSTRUCTION PROGRAM

It is a pleasure to announce the new heating plant and steam distribution system were put into service late last summer. Although the completion date was later than the original schedule called for, we were still able to perform the cut-over while weather conditions were favorable.

The processing load for the laundry and hot water heating gave us an opportunity to work some of the minor problems out of the system while the weather was still warm. As we gradually picked up the load, due to increasingly cooler weather in the fall, a few more minor difficulties presented themselves. These were mostly solved by making a telephone call to Mr. R. L. Prussing, the project engineer.

Some of the biggest problems encountered by the contractor were defective materials and late delivery of some materials. The greatest defects found in materials were dozens of bad couplings. This was especially prevalent in the four inch galvanized pipe. Of course defects like this would only show up during hydrostatic tests. Literally hundreds of feet of four inch pipe had to be disassembled and new couplings installed.

During the most severe weather we have had so far this winter, the plant proved it could handle the demands with ease. When temperatures dropped to twenty degrees below zero and with the laundry going full speed, one boiler handled the load with ease. On the basis of data recorded and evaluated when temperatures were twenty below zero it was determined that one boiler would handle the load until temperatures dropped to thirty-five below zero.

The new plant has two large water softeners that are capable of softening more than 180,000 gallons of water per day. At the present time they are processing about 90,000 gallons per day. The laundry requires approximately 50,000 gallons, 18,000 gallons go to the kitchens and the remainder is piped to the wards in the form of hot water.

The old heating plant equipment is being dismantled and we hope to use the building as a garage and machine shop. Although the old plant served us well for many years, it was long overdue for replacement. I rest easier this winter knowing the new plant is in operation.

Charles R. Martin
Maintenance Supervisor

FOOD SERVICE

It might be well to emphasize that the Food Service Department of Warm Springs State Hospital has as its goal, maintaining standards of food preparation and service of the highest quality, in the best conditions and manner possible.

Food Service is not merely to supply food, but rather to supply the best food, palatable, well prepared under acceptable standards of sanitation and pleasingly served at the allotted cost.

Food Service plays an important role in the psychological area. Pleasant and unpleasant experiences that center around food often affect a person having a good or bad day. We try, to the best of our ability, to make the Food Service Department personnel and surroundings pleasant and helpful to the patients working and dining.

The daily menus are gradually being upgraded to bring more variety of foods, to increase appetite and break the monotony of the menu. These are of great importance to the patient, as then they look forward to meal time and certain foods that they enjoy. Even a well person soon loses interest in a menu that never changes. We only wish that it could be possible to please each individual's desires and tastes, but with the great number of meals prepared and served each day this is impossible. The menus for the Holidays are special for the day, such as: ham for Easter, turkey for Thanksgiving and Christmas, steak for New Year's Day, and watermelon for the Fourth of July. Every employee in Food Service goes all out to make these days exceptional and as much like the patient would have if he were home.

We serve an average of 122,500 meals per month to patients and employees, plus the meals served in the Canteen and Coffee Shop in the Multi-Purpose Building. There are seventy paid employees and one hundred and eighty patient workers in Food Service. Indirectly, many other hospital employees are needed to maintain the Food Service Department.

Preparation of meals are made in five separate kitchens. The food cost per patient meal, for November 1970, was twenty seven cents. This includes the cost of food items that must be purchased for the many special diets and the 7,810 gallons of orange juice used in giving medications during the year.

Montana State Prison Ranch at Deer Lodge supplies all of our fresh milk, cream and ice cream. We use an average of 185 gallons of fresh milk per day, plus the powdered milk (government surplus) used in cooking. The Prison Ranch also supplies most of the potatoes of which we use 850 pounds per day. They also supply some eggs, beef and pork. For the Holidays they have supplied all the turkeys.

We use ten head of beef and ten head of hogs per week (in one years time this would make a nice little herd). Other meats are purchased from packers by state bid. Last year we used 30,000 pounds of ham, 20,000 pounds of bacon and 10,000 pounds of frankfurters, plus other meats and sausages.

Fresh fruit is on the menu once or twice a week. Last year \$20,000 were spent for fresh fruits and vegetables. Purchased by bid for hospital use, were: 102,790 cases of canned fruits, vegetables and juices, 95,000 pounds of sugar and 30,000 pounds of coffee. The hospital bakery bakes all the bread and pastries. The average daily use of bread is 350 loaves. These are just some of the items that go into the daily preparation of the three well balanced, wholesome meals served every day. The working shifts and preparation of meals are planned so that they are always on schedule. Only if there is a power shortage or a major breakdown the meals may not be served as scheduled. If there is a help shortage because of sickness or vacations the crew pushes harder to get the job done. The butchers, bakers, cooks, serving people, dishwashers, commissary and warehouse employees, and truck drivers are all well-trained and competent.

In the past ten years there has been a great change in Food Service and there will be still greater changes in the years ahead. Each month new food products are coming out, new equipment, new labor saving devices, new ideas in safety and sanitation. Institutional food services will take advantage of these modern changes so as to provide better meals and service for patients and improved working conditions for employees.

John E. Tabor
Food Supervisor

FASHION ATTIC

We are confident that the "Fashion Attic", the volunteer-operated and serviced clothing store at Warm Springs State Hospital, is performing a unique service not otherwise provided for the hospitalized patient. The volunteers in charge of the shop are primarily from the First Presbyterian Church of Deer Lodge, Montana. The group initiated the project May 10, 1967. Volunteers from other groups are welcomed and do assist in this worthwhile project. One afternoon each week patients who need garments are encouraged to visit the "Fashion Attic" to be fitted with suitable garments and matching accessories.

The "Fashion Attic" brings something extra to the patient who enters the hospital without her own personal clothing. The many garments are provided entirely by donations, with only those in good condition retained. The prime effort of the project is to enhance the personal appearance of the hospitalized patient.

In a pleasant, relaxed atmosphere 506 dresses, 161 blouses, 129 slips, 108 pairs of shoes, 106 pairs of hose, and a large number of coats, slacks, sweaters, suits, and lingerie, in addition to accessories too numerous to mention, were given out at the "Fashion Attic", merely for the asking, in the year 1970.

